



Occupational specialism assessment (OSA)

# **Food Sciences**

Assignment 4

Assignment brief

v1.1: Additional sample material 21 November 2023 603/6989/9



T Level Technical Qualification in Science Occupational specialism assessment (OSA)

## **Food Sciences**

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## Introduction

#### Timings

You have 4 hours 30 minutes to complete the tasks within this assignment. Your tutor will provide details of how this time will be split up, and over how many sessions.

The time allocation for assignment 4 is 4 hours 30 minutes, divided as:

- task 1 2 hours 30 minutes
- task 2 2 hours

#### Scenario

You work at Pizzaside, a large pizza manufacturer which produces a range of pizzas for 2 supermarkets. The 2 supermarkets are Suprememarket, a premium supermarket and Pricewise, a discount retailer. They offer a training scheme for recent university graduates, who rotate placements between different teams to learn about the whole company.

#### Performance outcomes (POs)

PO4: Collect, analyse and interpret food production data

#### Task 1: collect, analyse and interpret food production data

As part of the induction for the new trainees and to help them gain a better understanding of the business, you have been asked to analyse relevant data on customer requirements, food safety, productivity and quality, and present it to them in a report.

You will be provided with the raw data you will need in a spreadsheet format. You may use spreadsheet software, or any other appropriate software to analyse and present this data for your report.

(24 marks) 2 hours 30 minutes

Your report must include, as a minimum:

- an analysis of the data to identify 4 trends
- · presentation of the data clearly and unambiguously
- the identification of any out of tolerance results and corrective actions applied
- the identification of any errors, omissions, or areas for further investigation in the records

## Task 2: continuous improvement opportunities

Based on your analysis:

- · describe 3 opportunities for continuous improvement, such as process improvements or cost savings
- discuss potential technological solutions to reduce any errors in data collection, including the advantages and disadvantages of each suggested solution

(18 marks) 2 hours T Level Technical Qualification in Science (603/6989/9), OSA Food Sciences, Assignment 4 Assignment brief

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#### **Change History Record**

Version	Description of change	Approval	Date of Issue
v1.0	Additional sample material		01 September 2023
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